Amendments to the Claims:

This list of claims supplants all prior claims and any prior list of claims.

Claim 1. (previously presented) An oxygen stable composition comprising inert core particles partially or completely coated with at least one active compound encapsulated in a carbohydrate matrix, wherein said carbohydrate matrix is comprised of 5 to 95 wt.% high molecular weight film forming carbohydrate;

- 5 to 30 wt.% mono, di and trisaccharides; and
- 0 to 30 wt.% maltodextrin,

based on the total weight of the carbohydrate matrix, said coated particles being further coated with a modified cellulose having reversible gel formation properties upon temperature increase.

Claim 2. (previously presented) The composition according to claim 1, wherein ~~that~~ the film forming carbohydrate is present in an amount of 45 to 70 wt.% based on the total weight of the carbohydrate matrix.

Claim 3. (previously presented) The composition according to claim 1, wherein film forming carbohydrate is selected from the group consisting of gum arabic, gum acacia, lipophilically modified starches and mixtures thereof.

Claim 4. (currently amended) The composition according to claim 1, wherein the matrix contains 5-30 ~~1-30~~ wt.% of a sweetener selected from the group consisting of sorbitol, mannitol, xylitol, hydrogenated starch hydrolysates, lactitol, maltitol, erythritol, hydrogenated isomaltulose, and combinations thereof.

Claim 5. (previously presented) The composition according to claim 4, wherein 100 wt.% of the mono, di and trisaccharide material is a sweetener selected from the group

consisting of sorbitol, mannitol, xylitol, hydrogenated starch hydrolysates, lactitol, maltitol, erythritol, hydrogenated isomaltulose, and combinations thereof.

Claim 6. (previously presented) The composition according to claim 1, wherein compound encapsulated in the carbohydrate matrix is selected from the group consisting of flavourants, fragrances, pharmaceuticals and wash-active components.

Claim 7. (previously presented) The composition according to claim 6, wherein the active compound is selected from the group consisting of limonene, citral, linalool and combinations thereof.

Claim 8. (previously presented) The composition according to claim 1, wherein the encapsulated active compound is present in an amount of 1-40 wt.%, based on the total weight of the active compound containing carbohydrate matrix.

Claim 9. (previously presented) The composition according to claim 1, wherein the core particles are selected from the group consisting of tea fannings, tea dust, tobacco particles, acids, crystals of mono-, di- or trisaccharides, salt crystals, plant seeds, fibres, spray-dried particles and cellulose cells.

Claim 10. (previously presented) The composition according to claim 1, wherein the core particles coated with the carbohydrate matrix and modified cellulose additionally comprise an external coating comprising at least 50 wt.% lipids with a melting point of at least 30°C.

Claim 11. (previously presented) The composition according to claim 1, wherein the core particles coated with the carbohydrate matrix, the modified cellulose and optionally a fat layer have a size in the range of 0.1 - 3 mm.

Claim 12. (previously presented)The composition according to claim 1, wherein the weight ratio between the core particles and the carbohydrate matrix coating is from 5:1 to 1:5.

Claim 13. (previously presented) The composition according to claim 1, wherein the weight ratio between the carbohydrate matrix coating and the cellulose coating is from 5:1 to 1:5.

Claim 14. (previously presented) The composition according to claim 1, wherein the modified cellulose is selected from the group consisting of methyl cellulose, hydroxypropyl cellulose, hydroxypropyl methyl cellulose, ethyl methyl cellulose, ethyl cellulose and mixture thereof.

Claim 15. (previously presented, withdrwan)) A process for producing an oxygen stable composition comprising the steps of

(a) forming an aqueous carbohydrate solution containing a carbohydrate mixture comprising 5 to 95 wt.% high molecular weight film forming carbohydrate(s), 5 to 30 wt.% mono, di and trisaccharide(s), and 0 to 30 wt.% maltodextrin(s);

(b) incorporating at least one active compound into the solution of step (a);

(c) introducing the aqueous solution of step (b) into a fluid bed comprising inert core particles and using an inlet air temperature of 40 - 120°C to obtain a core particle coated with the active compound encapsulated in a carbohydrate matrix; and

(d) introducing after step (c) modified cellulose as an aqueous solution with a concentration of 0.1 – 30 wt.% into the fluid bed comprising the encapsulated active coated core particles and using an inlet air temperature of 40 - 120°C to deposit a stable film onto the particles.

Claim 16. (previously presented). A product comprising the oxygen stable composition

obtainable according to the process of claim 15.

Claim 17. (previously presented) The product s according to claim 16, wherein said product sugar confectionery articles.

Claim 18. (previously presented) The product according to claim 17, wherein the product is chewing gum.

Claim 19. (previously presented) The product according to claim 16, wherein said products are selected from the group consisting of dry soups, dry sauces, sausages, snacks and noodles.

Claim 20. (previously presented) The product according to claim 16, said product containing between 0.1 and 5.0 wt.% of the oxygen stable composition.

Claim 21. (previously presented) The product according to any one of claims 16-20, wherein the products are essentially sugar-free.

Claim 22. (previously presented, withdrawn) A method for improving the oxygen stability of one or more active compounds encapsulated in a matrix containing:

- 5 to 95 wt.% high molecular weight film forming carbohydrate;
- 5 to 30 wt.% mono, di and trisaccharides; and
- 0 to 30 wt.% maltodextrin

based on the total weight of the carbohydrate matrix, said method comprising coating the encapsulate with a modified cellulose that has reversible gel formation properties upon temperature increase.